

FARINA
PICK YOUR KIND

— *Kitchen*



APPETIZERS

(OUR OWN PRODUCTION)

MONTANARA	€ 2
San Marzano Tomatoes, Grana Padano DOP cheese and basil	
PASTA'S OMELETTE	€ 2,5
ARANCINO	€ 2,5
CROCCHÈ	€ 2,5

* PANNELLE 4 pezzi	€ 5,5
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FARMER'S FRIED FOOD	€ 5,5
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Eggplants, zucchini e potatoes

FRIED PIZZA	€ 8
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San Marzano tomatoes, ricotta cheese, napolis's salami, pepper and fior di latte cheese Grana Padano cheese pieces, raw ham stripes served with slices of pagnottello bread

PIZZA FRITTA FARINA	€ 8
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Ricotta cheese, provola cheese, meatballs with sauce and basil

GRANA PADANO CHEESE PACKS WITH RAW HAM	€ 6
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served with sandwich baked

FRIES

HOME MADE

classics	€ 4
with porchetta and scamorza cheese	€ 5
with sausage and provola cheese	€ 5
with wurstel and provolone cheese	€ 5
with bacon and cheddar	€ 6
with meatballs and cheese cream	€ 6
white ragu', cheddar and flour sauce	€ 6,5
4 cheeses	€ 6

SELECTION OF CUTS

SERVED WITH FOCACCIA BREAD

MISTICO	€ 9
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Sliced chicken, scamorza cheese, mesclun salad, tomatoes, dried tomatoes and grana Padano dop cheese

SALUMIERE	€ 9
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Sweet and spicy salami, Praga's backed ham, pickled dry cured ham stripes, speck and bologna

PUGLIESE	€ 9
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Dry cured ham, stracciatella from Puglia, olives, truffle's scales and smoked burratina from Puglia

DOP	€ 9
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Praga's Backed ham, eggplants, beef stripes and buffalo mozzarella dop cheese

MARINERO 	€ 16
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Swordfish slice with chopped basil, tomatoes and almonds, tuna's tartare with quail egg and cappers, marinated salmon in dill and citrus fruits, escarole salad "alla napoletana", mussels saute served with 3 roasted dried fruits bread slices

ORTOLANO	€ 8
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Zucchini "alla scapece", vinaigrette, citronette sauce, champagne mushrooms, tomatoes salad, boiled potatoes with Tropea's red onions, vegetables "caponata"

FISH'FRITT	€ 16
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Fried squids, shrimps and vegetables, octopus salad with citrus fruits, aioli sauce and zucchini alla scapece

CHICKEN FRIED	€ 9
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Chicken strips with almonds, handmade fries, mixed salad with tomatoes and BBQ sauce

FORMAGGIOSO	€ 9
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Provolone cheese, buffalo ricotta cheese, robiola cheese, buffalo mozzarella DOP, gorgonzola cheese, pecorino cheese, grana padano dop cheese and mixed jams

DELLA NONNA	€ 14
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Meatballs with tomato sauce, eggplants "alla parmigiana", tomatoes and chicory, served with slices of hot pagnottello bread

NAPOLEONE 	€ 16
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Suckling pig backed in wood oven served with potatoes, mesclun salad, habaneros sauce, artichoke "alla giudia", apples tartare served with flat bread from Puglia.

PAGNOTTELLI

SANDWICH BAKED IN WOOD OWEN AT THE MOMENT

PISTO € 8
Pistachio pesto sauce, bologna and buffalo mozzarella DOP cheese

FRIILLO € 8
Frijariello pepperoni, sausage and provola cheese

SUGHINO € 8,5
Meatballs with tomatoes sauce, 'nduja, provola cheese, basil and eggplants

PARMIGIANO € 8
Eggplants alla parmigiana and fior di latte cheese

AMERICÀ € 9
Beef hamburger, scamorza cheese, cheddar, bacon, tomatoes, caramelized onions, lettuce and eggs

STRACC' € 8
Beef stripes, chicory and provola cheese

BUFFALO € 7,5
Rocket salad, pachino tomatoes, basil and mozzarella DOP cheese

SALIME € 7,5
Marinated salmon, rocket salad, lime and pink pepper

CALABRO € 7,5
Sausage, baked potatoes, nduja and fior di latte cheese

DREAM BALLS € 11
Vegetarian meatballs with citrus fruits, pistachio pesto sauce, smoked burratina pugliese cheese and crispy bacon

CASTELLO € 7,5
Ariccia's typical pork meat, fried eggplants, scamorza cheese and potatoes

ELABORATO € 8
pickled dry cured ham, stracciatella from Puglia, black truffle and dried tomatoes

FUNGHÈ € 8
Beef hamburger, bacon, eggplants "a funghetto", tomatoes and provola cheese

RUCOLO € 8
Chicken breast, rocket salad sauce, tomatoes and pieces of Grana Padano DOP cheese

GORGIO € 8
Beef stripes, gorgonzola cheese, radicchio salad simmered with red wine and caramelized onions

VEGHENO € 7,5
Julienne's zucchini, eggplants "al funghetto", radicchio salad simmered with red wine and champignon mushrooms

HAMSPÈ € 8,5
Beef hamburger, provola cheese and chiodini mushrooms, speck and toasted walnuts

BUBBA GUMP € 13
Fried shrimps* in pistachio's powder, crispy bologna, robiola cheese with truffle and songino salad

SCAMORZO € 7,5
Sausage, eggplants a funghetto and scamorza cheese

PATAPOLPO € 13
Grilled octopus*, frijarielli pepperoni's sauce, fries, and smoked burrata from puglia

INTEGRALI

INTEGRO SECCO € 10
Praga's Backed ham, rocket salad sauce, stracciatella from puglia and dried tomatoes

INTEGRO FILATO € 11
Marinated salmon, smoked burrata rocket salad, cucumbers and toasted almonds

INTEGRO CHIPS € 11
Marinated salmon, radicchio salad in yogurt sauce, toasted almonds and potato chips

INTEGRO FUMÈ € 9,5
Olives cream smoked burratina pugliese, bologna and dried tomatoes

KITCHEN FIRST COURSE

Venere rice with squid* and shrimps* and zucchini blossoms € 13

Tagliatelle with pistachio's pesto € 11
sauce, smoked burrata from Puglia and anchovies

Paccheri alla carbonara and shrimps* € 12

Raviolone filled with cacio cheese € 14
and pepper with mussels, parsley and pachino tomatoes

Pici alla amatriciana D.O.P. € 10

Zia rita's Paccheri with ragu € 11
sauce from genova

Rice with provola cheese fondue, € 12
crispy bacon and frijarielli pepperoni

Red Tortellone filled with porky's roast € 14
and scales of black truffle

FOCACCE GOURMET

Black focaccia with rocket salad € 10
pesto sauce, stracciatella from Puglia, marinated salmon and dried

Brown bread focaccia with shrimps € 9
"in pistachio's granella" dill sauce, robiola cheese and songino salad

Focaccia with lardo di colonnata, € 9
honey, porcini mushrooms, gorgonzola cheese and walnuts

Focaccia with raw ham, smoked € 10
burratina from puglia, avocado and toasted almonds

PAGNOTTELLI KITCHEN

SANDWICH BAKED IN WOOD OWEN AT THE MOMENT

RADICI € 10
Ragu alla Genovese sause, Pecorino romano DOP cheese scales

BLACK SABBATH € 12
Black pagnottello with cacio and pepper potatoes, tomatoes baked in wood owen, crispy bacon and buffalo ricottina cheese

TRINACRIA € 13
Grilled swordfish, pesto sauce alla trapanese, songino salad and green tomatoes

BABY PORK € 12
Pulled pork, apple's demi – glace, pressed potatoes and green sauce

DONNA MARIA € 9
Scarola salad alla napoletana

IL BELLO

– di sentirsi a casa –

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RED PIZZAS

MARGHERITA € 6

San marzano tomatoes, fior di latte cheese and basil

MARINARA € 5,5

San marzano tomatoes, oregano and garlic

CAPRICCIOSA € 8

San Marzano tomatoes, fior di latte cheese, champignon mushrooms, artichokes in oil, olives taggiasche and praga's backed ham

DIAVOLA € 7

San marzano tomatoes, fior di latte cheese, spicy salami and basil

ROMANA € 7

San marzano tomatoes, fior di latte cheese, anchovy, olives taggiasche and oregano

WHITE PIZZAS

BOSCAIOLA € 8

Fior di latte cheese, punta di coltello sausage and champigno mushrooms

VEGETARIANA € 7

Fior di latte cheese and seasonal vegetables

QUATTRO FORMAGGI € 7

Fior di latte cheese, gorgonzola cheese, provola cheese and pecorino cheese

SALSICCIA E FRIJARELLI € 8

Provola cheese, punta di coltello sausage and grilled frijarelli pepperoni

BUFALA E PACHINO € 8

Buffalo mozzarella dop cheese, tomatoes and basil

TRANQUILLO

– tanto è solo un'insalata –

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SALAD

CHICKEN FRITT € 6

Lattuce, rocket salad, fried chicken, crostini bread, cheese sauce

GRECA € 6

Green salad, cucumbers, yogurt sauce, tomatoes, black olives, feta and white onion

RIO € 6

Green salad, tuna, mais, pachino tomatoes, basil, black olives, radicchio, red onion, buffalo mozzarella dop cheese

SFIZIOSA € 6

Marinated salmon, rocket salad, philadelphia cheese, avocado and citronette sauce

'N SALAT E PURP € 7

Octopus in parsley's citronette, mixed salad, tomatoes and tabasco's yogurt sauce

RESPIRA

– sicuramente c'è ancora –
un posticino per il dolce

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APERITIVO

– genuino fresco e giovanile –
dalle ore 18 alle 20

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PAGNOTTELLI DOLCI COCKTAIL

NUTELLA	€ 5,5	SPRITZ Aperol o Campari	€ 5
NUTELLA AND MASCARPONE	€ 6	FARINA COCKTAIL	€ 6
NUTELLA AND GALAK SCALES	€ 6	TEQUILA SUNRISE O VIRGIN	€ 6
NUTELLA, DARK RUM, RICOTTA CHEESE AND PEARS	€ 6,5	BLACK SOUL	€ 6
		MOJITO O VIRGIN MOJITO	€ 6
		MOSCOWMULE	€ 6
		MARGARITA	€ 6
		WHISKEY SOUR	€ 6

DESSERTS

MOUSSE AL CIOCCOLATO WHITE AND BLACK WITH NUTELLA CRUMBLE	€ 5,5
PASTIERA NAPOLETANA SERVED WITH COFFEE CREAM	€ 6
CHEESECAKE NUTELLA OR RED FRUITS	€ 5,5
TIRAMISÙ CLASSIC OR WITH LIMONCELLO LIQUOR	€ 5
BABÀ CLASSICO	€ 5
NEW BABÀ WITH PISTACHIO CREAM AND DARK CHOCOLATE SCALES	€ 5
DELIZIA AL LIMONE	€ 5
RICOTTA CHEESE AND BLACK CHERRY PIE	€ 5

DINKS

RED WINE OR WHITE (GLASS)	€ 4,5
SPARKLING WATER 1 L	€ 1,5
MATURAL WATER 1 L	€ 1,5
COCA COLA, FANTA, SPRITE	€ 2,5
CHINOTTO	€ 2,5
COFFEE	€ 1,5
COFFEE DECAFFEINATED	€ 2
AMARI LIQUORS	€ 3
GRAPPA BIANCA	€ 3
GRAPPA BARRICATA	€ 3,5
PASSITO (GLASS)	€ 5

* congelato (in assenza di prodotto fresco)